

Vegetable Pizza Dosa Recipe

Ingredients:

Rice – 2 cups
Toor Dal – 1/2 cup
Bengal Gram Dal – 1/2 cup
Urad Dal – 1/2 cup
Moong Dal – 1/2 cup
Coriander Seeds – 2 tsp
Dry Red Chillies – 10
Ginger – 1/2 inch piece, grated
Carrot – 1/4 cup, chopped
Onions – 1/4 cup, chopped
Capsicum – 1/4 cup, chopped
Tomatoes – 1/4 cup, chopped
Coriander Leaves – handful, chopped
Garam Masala Powder – 1/2 tsp
Tomato Sauce – as required
Salt as per taste
Cheese – as required, grated
Butter – little

Preparation:

1. Soak the dals and rice for 2 hours.
2. Drain and grind them together with red chillies and coriander seeds.
3. Add salt and keep aside for 6 to 8 hours to ferment.
4. Heat little butter in a pan.
5. Add the vegetables, garam masala powder and ginger.
6. Saute well for 2 to 3 minutes.
7. Heat a tawa over medium flame.
8. Add a little butter and pour a ladleful of the dosa batter.
9. Spread evenly and add 2 to 3 tsp of the vegetable mixture.
10. Spread them around and cover the tawa with a lid.
11. When the dosa is almost cooked, sprinkle some cheese and cover again.
12. When the cheese has melted, remove the lid and transfer the dosa to a plate.
13. Serve hot with tomato sauce.

